



**Pasta Our Way "Cavatelli "** with Mushrooms, Oven Dried Tomatoes, Parmesan & basil leaves

1lb cavatelli pasta, dried

1/2c olive oil

2 tbsp butter

1c onion

2tbsp garlic cloves, chopped

1/8 tsp red pepper flakes

4c white mushrooms, washed & sliced

2c roasted chicken broth

2c oven dried tomatoes ( if unavailable please use sundried tomatoes, cut into strips)

1 tbsp herbs de provence, (thyme, rosemary, basil & lavender)

2 tbsp basil leaves

1/4c parmesan, grated

To taste Salt & pepper

*Cook pasta per packet directions. Bring a large pot of salted water to a boil. Add pasta and cook for 10 minutes, drain & set aside. While the pasta is cooking, using a separate pot, add olive oil and then add onions and cook for 3 minutes until tender, add the garlic and cook until fragrant but lightly browned. Quick sprinkle of red pepper flakes stirred for 3 seconds. Stir in the pre-sliced mushrooms, season with salt & pepper. Saute the mushrooms for 2 minutes, combine the tomatoes, herbs de provence and the chicken stock. Bring to a boil, simmer for 10 minutes then lower heat and stir in the pre-cooked pasta, basil leaves and parmesan cheese. Mixwell. The pasta should be fairly wet, reduce liquid to achieve the desired taste. If necessary adjust seasonings with an additional sprinkle of salt & pepper. Serve immediately with extra parmesan on the side.*

**Note:** The terminology stock vs. broth can be confusing, but cooks agree stock is better than broth. A few culinary schools teach that stocks are made from bones and broth is made from meat. Historically, stocks have been a chef or home-cook extraction of liquid from simmering meat, bones, and vegetables with herbs in order to achieve a true flavor.